

**Lemon Cilantro Linguini \$66.00**

Lemon, sun-dried tomatoes, capers, cilantro, mushrooms, zucchini, artichoke hearts and green chilies in white wine over linguini with feta cheese.

**Pasta Primavera \$66.00**

Tri-colored corkscrew pasta with fresh seasonal vegetables in a creamy cheese sauce

**Penne Carbonara \$72.00**

Ham and bacon sautéed with red and green bell peppers in a creamy cheese sauce with penne pasta tubes.

**Mostaccioli Secundo \$72.00**

Artichoke hearts and onions sautéed with pasta tubes in a creamy ricotta cheese, baked with mozzarella cheese.

**Chicken Ziti \$84.00**

Artichoke hearts, onions, chicken breast and ziti noodles baked in very creamy Ricotta sauce and provolone.

**Ravioli Marco Polo \$72.00**

Cheese stuffed ravioli, baked in meat sauce, Italian sausage, Ricotta, mozzarella and a touch of cinnamon.

**Mediterranean Paprikash \$72.00**

Cheese-filled ravioli, hearts of palm, scallions, mushrooms, cashew and red pepper in paprika cream sauce.

**Ravioli Calavo \$72.00**

Cheese stuffed ravioli baked in marinara sauce with broccoli, spinach and asparagus, fresh tomatoes, avocado, topped with parmesan, Romano and mozzarella

**Ravioli Athena \$76.00**

Cheese ravioli, sun-dried tomatoes, sweet red peppers garlic, mushrooms and snow pea pods in a feta cheese white wine sauce.

**Ravioli Euro Paeus \$76.00**

Cheese ravioli, artichoke hearts, sun-dried tomatoes, roasted red peppers, asparagus, pepperoncinis, basil and sunflower seeds in an olive oil, feta cheese sauce.

**Ravioli Palermo \$76.00**

Cheese ravioli, broccoli, carrots, peas, asparagus, spinach and red peppers in a kefalograviera-feta sauce

**Ravioli Inamorata \$76.00**

Pesto ravioli with artichoke hearts, baby corn, roasted red peppers, carrots, sunflower seeds, black beans in a creamy white cheese sauce

**Ravioli Bolognese \$64.00**

Cheese ravioli baked with Italian sausage in meat sauce.

**Manicotti Marinara \$64.00**

Fresh pasta filled with a blend of mozzarella, parmesan, Ricotta, feta, Romano cheeses baked in marinara sauce.

**Roasted Almond Tortellini \$72.00**

Tri-color cheese tortellini with sunflower seeds, roasted almonds, pine nuts, mushrooms, carrots, and hearts of palm in a cream sauce.

**Tortellini Gianni \$92.00**

Italian sausage, cheese-filled tortellini, scallions, fresh garlic, mushrooms and sun-dried tomatoes in marsala cream.

**Tortellini Kalypso \$84.00**

Crab meat, asparagus, red bell peppers, garlic, green onions and cheese-filled tortellini in creamy wine sauce.

**Shellfish Tortellini \$88.00**

Tri-color cheese tortellini sautéed with shrimp, red bell peppers, water chestnuts, snow peas, capers, broccoli and almonds in white wine cream sauce.

**Stuffed Shells Spinachi \$64.00**

Spinach, Ricotta, feta, provolone, mozzarella and Romano stuffed into jumbo pasta shells and baked in marinara

## SEAFOOD (Serve 10-12)

Choice of Linguini, Penne or Fusili

**Seafood Santorini \$84.00**

Gulf shrimp, calamari, capers, scallions, red bell peppers basil-pear tomatoes, kalamata olives and feta.

**Edice's Feta Shrimp \$88.00**

Jumbo shrimp sautéed with hearts of palm, carrot, capers, scallions, snow peas with a creamy feta sauce.

**Shrimp Michelangelo \$88.00**

Jumbo shrimp, fresh tomatoes, artichoke hearts, red onions and fresh garlic sautéed in olive oil and wine.

**Shrimp Corfu \$88.00**

Jumbo shrimp, fresh asparagus, scallions, red bell peppers, fresh tomatoes and capers. Sautéed in olive oil white wine garlic and herbs with feta cheese.

**Aioli Shrimp \$96.00**

Jumbo shrimp, fresh garlic cloves, sesame seeds, spring onions, olive oil and fresh lemon.

**Balsamic Shrimp De Modena \$99.00**

Jumbo shrimp, roasted red pepper, hearts of artichoke and palm, garbanzo whole garlic, asparagus and capers in olive oil and balsamic vinegar with freshly grated Romano cheese.

**Artichoke Salmon \$92.00**

Grilled salmon fillet atop artichoke hearts, scallions, hearts of palm, capers, kalamata olives, red peppers with bow tie pasta and wine cream sauce

**Salmon La Scala \$98.00**

Salmon fillet grilled with fresh dill and balsamic vinegar. Served with sautéed roasted red peppers, red bell peppers, crushed red pepper, capers and pine nuts. Spicy

**Sherry Cranberry Pork \$92.00**

Pork tenderloin sautéed with sweetened cranberries, sun dried tomatoes, mushrooms, roasted red pepper, green onions and in an olive oil and sherry wine sauce over pasta

**Milanese \$92.00**

Lightly breaded pan-fried pork cutlets. Garlic, horse-radish mashed potatoes, roasted pepper and garlic jardinière.

**Pork Molise \$100.00**

Grilled pork tenderloin, wrapped in bacon, roasted garlic, horseradish mashed potatoes, honey caramelized onions and apricot - dark cherry sauce

**Vasco De Gama \$92.00**

Sautéed chicken and gulf shrimp with carrots, mushrooms, green onions, sun-dried tomatoes & whole black peppercorns in a creamy curry, mustard seed sauce with pasta & pistachios.

**Sun Flower Beef \$92.00**

Steak strips, green onions, red peppers, portobello mushrooms, sun flower seeds & capers in teriyaki sauce over linguini

**Sainte Victoire \$88.00**

Broiled chicken topped with Kasseri cheese and a Raspberry-honey- Dijon sauce Served with sautéed vegetables

**Paella Barcelona \$100.00**

Jumbo shrimp, chicken, clams, Italian sausage, hearts of artichoke and palm, spinach, red bell peppers, onions, whole garlic, tomatoes and rice.

**Pasta Rustica \$88.00**

Mild Italian sausage and shrimp sautéed with zucchini, mushrooms and red bell peppers in pesto cream with ziti.

**Spicy Putanesca \$88.00**

Chicken breast & sausage sautéed with black peppercorns, capers, pine nuts, kalamata olives, scallions and garlic in a basil-tomato-anchovy sauce.

**Sausage Sophia \$84.00**

Italian sausage with bell peppers, garlic, capers, mushrooms, pine nuts, zucchini and scallions in olive oil and herbs.

**Goat Shrimp \$ 6.00 each**

Jumbo butterflied shrimp, stuffed with feta and sun dried tomatoes, wrapped in bacon and sautéed in olive oil with fresh garlic, lemons and herbs.

**Andalusian Baked Eggplant \$72.00**

Fennel sausage, roasted red peppers, pine nuts, spinach, red onions scallions and garlic. Sautéed in olive oil, baked over eggplant with feta cheese.

**Eggplant Oscar \$64.00**

Fresh eggplant with artichoke hearts, tomatoes and feta cheese in marinara sauce with grated mozzarella cheese.

**DON'T SEE YOUR FAVORITE? JUST ASK - WE TAKE SPECIAL REQUESTS!**

CHICKEN (Serve 10-12)  
Choice of Linguini, Penne or Farfalle

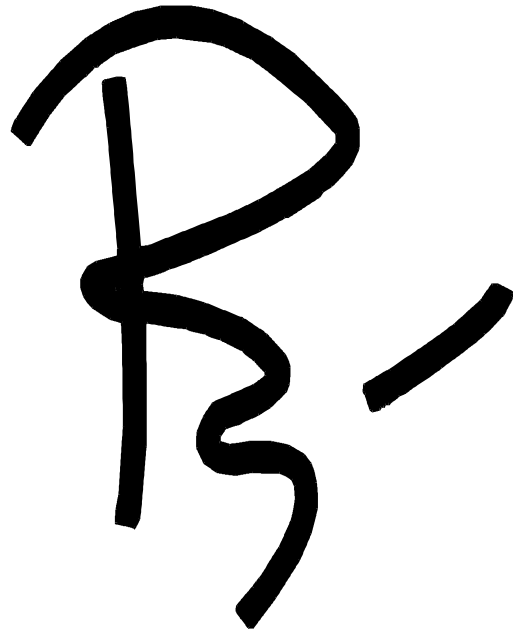
- Chicken Spanaki \$84.00**  
Breast of chicken, spinach, ricotta, feta, mozzarella baked in savory marinara. Finished with fresh tomato and Romano (not served with pasta)
- Greco-Roman Chicken \$84.00**  
Breast of chicken with zucchini, mushroom, artichoke hearts, pepperoncinis, fresh tomatoes and ripe olives finished with a lemon-olive oil sauce.
- Garlic Chicken Pesto \$84.00**  
Chicken breast sautéed in garlic, pine nuts and olive oil with basil pesto cream sauce.
- Chicken Plaka \$84.00**  
Chicken breasts sautéed with artichoke hearts, mushrooms and onions in white cream sauce.
- Caper Chicken \$84.00**  
Chicken breasts sautéed with sun-dried tomato, capers, mushrooms and zucchini in olive oil, wine, topped with feta cheese.
- Salonika Chicken \$84.00**  
Mild sausage sautéed with mushrooms, pepperoncinis, garlic, capers wine and pine nuts over breast of chicken in orange brandy and sauterne wine.
- Chicken Astoria \$88.00**  
Chicken breast with Canadian bacon, baby corn, asparagus, artichokes, pea pods, mushrooms and almonds sautéed in marsala cream sauce with kasseri cheese over linguini.
- Chicken Omega \$84.00**  
Chicken strips, spinach, pine nuts, garlic and feta in heavy white wine cream sauce.
- Kasseri Chicken \$84.00**  
Pepperoncinis, kalamata olives, fresh garlic cloves and whole black peppercorns over sautéed chicken breast, smothered in kasseri cheese and roasted red peppers in a marsala cream sauce.
- Chicken Veneto \$84.00**  
Chicken breasts sautéed with whole black peppercorns, capers, in spring onion, mushrooms and garlic in marsala cream sauce.
- Athenian Chicken \$84.00**  
Chicken breasts and eggplant with sautéed zucchini, peppers, mushrooms, scallions, red bell peppers and pepperoncinis in a feta-kefalograviera sauce.
- Transylvania Chicken \$88.00**  
Grilled chicken breasts, capers, black peppercorns, and fresh garlic, pine nuts, roasted eggplant and roasted red peppers, rosemary. Served with chilled balsamic beans

SALADS (Serve 12-14)

- Antipasto Salad \$52.00**  
Genoa salami, ham cappicola, pepperoni, Swiss and provolone cheeses, fresh and marinated vegetables, kalamata olives, pepperoncinis, fusilli pasta on a bed of lettuce with Italian dressing
- Tortellini Feta Salad \$56.00**  
Cheese-filled tortellini, mushrooms, peas, peppers, black olives, cucumbers and tomatoes, tossed in mustard vinaigrette with crumbled feta cheese
- Roasted Eggplant Salad \$52.00**  
Roasted eggplant, red peppers, kalamata olives, green chilies, carrots, garbanzo beans, tossed in a balsamic vinegar and olive oil dressing, topped with Romano-parmesan on a bed of romaine lettuce.
- Bleu Caesar Salad \$52.00**  
Tomatoes, spring onions, red peppers and capers, tossed with crumbled bleu cheese in Italian dressing on romaine with croutons. Side of anchovies.
- Greek Salad \$52.00**  
Tomatoes, cucumbers, onions, green peppers, kalamata olives pepperoncinis, feta cheese in olive oil and red wine vinegar
- Mediterranean Salad \$52.00**  
Hearts of artichoke and palm with roasted red pepper, tomatoes, green bell peppers, cucumber, scallion and avocado, tossed with crisp romaine lettuce, lemon vinaigrette and almonds.
- Ravioli Salad \$52.00**  
Deep fired ravioli, mixed with Romano-parmesan, bell peppers, tomatoes, salami, hearts of palm, sugar peas, red onions & black olives in a mustard vinaigrette dressing.
- Corinthian Salad \$52.00**  
Grilled chicken breast, hearts of palm, artichokes, roasted red peppers, mushrooms, capers and feta cheese, tossed in Italian dressing over romaine
- Broiled Chicken Salad \$52.00**  
Chunks of grilled chicken, tossed with artichokes, roasted red peppers, black olives, green onions, walnuts on a bed of lettuce, lemon mustard sauce.
- Island Chicken Salad \$52.00**  
Pineapple, carrot, snow peas, bell peppers, baby corn, chunks of grilled chicken breast and romaine lettuce tossed in light lemon vinaigrette. Garnished with green olives and almonds.
- Mandarin Dijon Chicken Salad \$52.00**  
Grilled chicken, black olives, mandarin orange, snow peas, carrots, water chestnuts, pecans, hearts of palm and pineapple with honey Dijon dressing.

BREADS (Serve 13-15)

- PITA BREAD, FOCCACIA OR GARLIC STICKS \$18.00**  
Our famous homemade garlic sticks, tender pita or foccacia



ROMEO'S

Euro Café Catering

for your business, family dining

and special occasion needs

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